






  
*Yirgacheffe*  
GRADE ③

FRESH  
  
**COFFEE BEANS**  
DELIVERED

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## Region: Yirgacheffe

Yirgacheffe is actually the smallest of four major coffee regions within Ethiopia. The coffees produced in this region are now so amazing that I just had to make a separate card for this region alone.

Unlike other regions in Ethiopia, Yirgacheffe is located high in the mountains and because they have an abundance of water, they often use a washed method of processing the coffee. These coffees are known as SHB (Strictly Hard Beans) which means the coffee grows slower and produces more complex sugars leading to a more intense flavour.

I would always recommend you drink these coffees without milk to enjoy the citrus and floral flavours.

**RYD JEAVONS**  
*Chief Espresso Officer*

## ABOUT THE FARM/ESTATE

These beautiful Heirloom cherries are grown on a narrow strip of the Ethiopian Highlands by the Yirgacheffe Coffee Farmers Cooperative Union (YCFCU) since 2002.

This coffee is produced over 62,000 hectares in arguably the most famous growing region of Ethiopia. Over 9000 tonnes of coffee is produced annually here.

## TASTING NOTES

Sweet brown sugar, with a hint of hazelnut and a light citrus finish.

### ACIDITY

Light Citrus.

### BODY

Medium. 



### VARIETIES

Heirloom



### ALTITUDE

1800-2000 MASL



### PROCESS

Washed

